# **DINNERLY**



# Feed A Crowd: Hearty Veggie Soup Same Meal Price, More Servings!



35 minutes 2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

## WHAT WE SEND

- 1 onion
- · 500g butternut pumpkin
- · 100g cheddar 7
- · 400g kidney beans
- 10g Caribbean seasoning 17
- · 400g diced tomatoes
- 2 x 2 wholemeal rolls 1,6

#### WHAT YOU NEED

- · 20g butter 7
- · 1 tbs olive oil
- 2 tbs tomato paste
- · 2 garlic cloves

## **TOOLS**

- box grater
- · large saucepan
- large oven tray

Our veggies come straight from the farm, so please wash them before cooking.

# **ALLERGENS**

Gluten (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

#### **NUTRITION PER SERVING**

Energy 435kcal, Fat 18.9g, Carbs 41.5g, Proteins 19.0g



# 1. Prep ingredients

Preheat the oven to 200C. Finely chop the **onion**. Peel the **pumpkin**, then cut into 2cm chunks. Coarsely grate the **cheese**. Drain and rinse the **beans**. Put **20g butter** in a bowl to soften (see Feed A Crowd).



# 2. Saute onion

Heat 1tbs olive oil in a large saucepan over medium heat. Cook the onion and pumpkin, stirring occasionally, for 5 mins or until the onion is softened. Add the Caribbean seasoning and 2 tbs tomato paste and cook, stirring, for 1 min.



# 3. Simmer soup

Add the beans, tomatoes and 500ml (2 cups) water to the pan and bring to the boil. Reduce the heat to medium and cook for 15 mins or until the pumpkin is tender. Taste, then season with salt and pepper. Remove the pan from the heat.



# 4. Bake garlic bread

Meanwhile, crush or finely chop 2 garlic cloves. Add the garlic to the butter, season with salt and pepper and stir to combine. Halve the rolls and spread the cut sides with the garlic butter. Put on a large oven tray and bake for 6-7 mins until lightly toasted.



5. Serve up

Divide the **soup** among bowls, scatter over the **cheese** and serve with the **garlic bread**. Enjoy!



6. Feed A Crowd

Don't have any butter for the garlic bread? Simply use 1 tbs olive oil instead.